

AMENDMENTS TO THE CLAIMS

1-28. (Canceled).

29. (Currently amended) A blend comprising:

~~-yeast;~~

~~-a sourdough;~~

~~-an amino acid composition~~ free amino acids comprising ~~at least one of~~ leucine, valine, isoleucine and ~~Phenylalanine~~ phenylalanine, wherein the amino acids are fermented by the yeast present in the blend upon activation of the yeast;

~~—— a yeast; and~~

~~—— a sourdough,~~

wherein the blend has a dry matter content of at least 90%.

30. (Previously presented) The blend of claim 29, wherein the blend has a dry matter content of at least 95%.

31. (Canceled)

32. (Canceled)

33. (Previously presented) The blend of claim 29, wherein the amino acid ratio is: leucine: 2; valine 0.6; isoleucine 0.5; and phenylalanine 0.5.

34. (Canceled)

35. (Previously presented) The blend of claim 29, wherein the blend is produced by co-extrusion or dry blending of the ingredients.

36. (Previously presented) The blend of claim 29, wherein the blend is vacuum packed.

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- 37. (Canceled)
- 38. (Canceled)
- 39. (Canceled)
- 40. (Canceled)
- 41. (Canceled)
- 42. (Canceled)
- 43. (Canceled)
- 44. (Canceled)
- 45. (Currently amended) A method for refermenting a dried sourdough with yeast, comprising adding flour and water to the blend of claim ~~37~~ 29, and fermenting the mixture with yeast.
- 46. (Currently amended) A method ~~to increase~~ of increasing the flavor of a bakery product, comprising adding the blend of claim 29 to a recipe of the bakery product.
- 47. (Canceled)
- 48. (Currently amended) The method of claim 46 45, further comprising adding a carbon source.

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49. (Previously presented) The method of claim 46, further comprising adding one or more of a protease, transaminase, carboxylase, dehydrogenase or esterase.
50. (Previously presented) The method of claim 46, further comprising adding a protein hydrolysate.
51. (Previously presented) The method of claim 46, further comprising adding yeast.
52. (Currently amended) The method of claim 46, further comprising adding one or more of a sugar, fatty acid, peptide ~~and~~ or a yeast extract with a high nucleotide content.
53. (Currently amended) The method of claim 46, wherein the dosage of the amino acid composition is at least 0.001% ~~en of the~~ total amount of flour in the final product.
54. (Currently amended) The method of claim 53, wherein the dosage of the amino acid composition is ~~at least below~~ 0.05% ~~en of the~~ total amount of flour in the final product.
55. (Currently amended) The method of claim 53, wherein the dosage is about 0.0375% ~~en of the~~ total amount of flour of the bakery product.
56. (Canceled)
57. (Canceled)
58. (Canceled)
59. (Canceled)
60. (Canceled)

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61. (Canceled)

62. (Canceled)

63. (Canceled)

64. (Canceled)

65. (Canceled)